Arabellas Lunch Menu

Appetizers

Bruschetta

\$11.50

Tomatoes, garlic, & basil tossed with olive oil. Served on house baked crostini, drizzled with balsamic.

Calamari

\$16.50

Traditional fried calamari & spring vegetables. Served with spicy marinara.

Caprese di Sorrento

\$18 50

Imported Buffala Mozzarella served with tomatoes, basil, olive oil, & balsamic.

Salads

Insalata Alla Greca

\$13.50

Traditional Greek salad with feta cheese, kalamata olives, tomatoes, onions, cucumbers, carrots, & pepperoncini in a Greek vinaigrette.

Insalata di Cesare

\$10.50

Crisp romaine lettuce tossed with Caesar dressing, croutons, & parmesan cheese.

Add Chicken \$7.00, Add Shrimp \$8.00, Add Salmon \$12.00

Blackened Shrimp

\$19.50

Fresh baby greens with onions, tomatoes, cucumbers, carrots, toasted almonds, gorgonzola cheese, & blackened shrimp topped with raspberry vinaigrette.

Insalata con Tonno

\$21

Fresh spring mix topped with tomatoes, cucumbers, carrots, onions, & sesame crusted ahi tuna topped with sesame-ginger dressing.

Soup and House Salad

\$13.50

Tomatoes, onions, cucumbers, carrots, & shaved parmesan with a white zinfandel vinaigrette served alongside the soup of the day.

Cup Soup \$6.50

Bowl Soup \$8.50

Side House Salad or Side Caesar Salad \$5.00

<u>Deli</u>

Panino Alla Capri

\$14.50

Fresh mozzarella, sliced tomato, & eggplant with pesto mayo served toasted on multigrain bread.

Italian Turkey Club

\$155

Fresh roasted turkey & bacon with lettuce, tomato, and mayo served on toasted multigrain bread.

Italian Connection

\$15.50

Capicola, prosciutto, salami, & Swiss on a toasted baguette with lettuce, tomato, and mayo.

Panino Alla Parmigiana

\$16.50

Breaded chicken breast baked with mozzarella, parmesan, and tomato sauce on a baguette.

For your convenience a twenty percent gratuity will be added to parties of five or more.

To split an entree there is an additional \$3.00 charge.

Chicken-Fish-Steak

Pollo Alla Parmigiana

\$18.50

Breaded chicken breast baked with parmesan, mozzarella, & marinara served with linguini.

Pollo Alla Griglia

\$16.50

Marinated & grilled chicken breast drizzled with balsamic glaze and served with roasted potatoes & vegetables.

Pollo Alla Greca

\$19.50

Chicken breast sauteed with sundried tomatoes, kalamata olives, and shallots in a feta cream sauce.

Salmone Alla Griglia

\$19.50

Grilled filet of salmon drizzled with balsamic glaze and served with roasted potatoes & vegetables.

Bistecca Alla Griglia

\$25.50

10oz New York strip grilled and served with roasted potatoes & vegetables.

Vitello Alla Parmiggiana

\$22.50

Breaded veal scallopini baked with parmesan, mozzarella, & marinara served with linguini.

Pastas

Lasagne AII'Emiliana

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\$15.50

Traditional home made lasagna, a house specialty!

Involtini con Granchio

\$17.50

Eggplant rollatini stuffed with crab, peppers, onions, & ricotta cheese baked and served over fettuccine with a tomato cream sauce.

Melanzane Alla Parmigiana

\$16.50

Eggplant lasagna baked with parmesan, mozzarella, & marinara.

Canneloni Di Carne

\$15.50

Baked manicotti stuffed with beef & veal in a light tomato cream sauce.

Penne Primavera

\$13.50

Fresh Spring vegetables sauteed with garlic, white wine, and marinara served over penne pasta.

Tortellini Alla Panna

\$14.50

Cheese tortellini served with ham in a garlic parmesan cream sauce.

Fettuccine Alfredo

\$15.50

Fettuccini pasta in a parmesan cream sauce.

Penne Bolognese

\$15.50

Penne pasta tossed with traditional Italian meat sauce.

Gnocchi Al Gorgonzola

\$15.50

Potato dumplings sauteed in a gorgonzola cream sauce. Add Chicken \$7.00, Add Shrimp \$8.00, Add Salmon \$12.00

Linguine Ai Gamberi

\$20.50

Shrimp & garlic sauteed in a white wine lemon butter sauce over linguini pasta.